

# *Louis Latour Agencies*

WINES WITH PERSONALITY

## **2006 Chablis Vintage Report**

An unusual growing season that produced very pure wines that are lush, opulent and ripe. This vintage is characterised by softer acidity than the 2005s, yet the wines are still balanced and the combination of fruit maturity and balanced acidity has produced wines that are exotic and pleasing to drink on release.

The growing season started slowly with cooler weather causing bud burst to occur in mid April (slightly later than normal), this was followed by a little frost in late April. Wind in May was followed by very hot temperatures in June and July, when there were fears that 2006 would repeat the extreme ripeness of the 2003 vintage. Fortunately a cool, damp August slowed ripening and allowed the grapes to reach maturity more gradually. September's weather was perfect, warm with winds that kept rot at bay. Harvest commenced fairly early in the middle of September and were brought in quickly to avoid over-ripeness.